

In the Claims:

1.(presently amended) Process of forming treated *Brassica* seeds, comprising the
step of:

heating *Brassica* seeds, under a temperature and for a time sufficient to
result in *Brassica* seeds having flavor modifying properties.

2.(original) Process according to claim 1 wherein *Brassica* seeds are heated at a
surrounding temperature within a range of about 120°C to about 250°C and for a
period of time of at least about 5 minutes.

3.(presently amended) Process according to claim 1 or 2, comprising the step of;
further treating the *Brassica* seeds by reducing the seeds to pieces or
particles.

4.(presently amended) Process according to claim 1 any one of the preceding
claims further comprising the step of:
forming an extract of the treated *Brassica* seeds.

5.(original) Process according to claim 4 wherein the method of forming the extract is
selected from extracting, distilling, pressing, centrifuging, and
chromatographically separating, extracting including one or more of steeping,
immersion, percolation, and batch extraction; extracting including steeping the
treated *Brassica* seeds in an inert solvent, extracting including steeping in one or
more of a vegetable oil, an alcohol, water, an aliphatic hydrocarbon, an
oxygenated hydrocarbon, a triglyceride, and supercritical carbon dioxide;
extracting including steeping in a vegetable oil.

6.(presently amended) Product formed according to claim 1 any of the preceding
claims.

7.(original) Treated *Brassica* seeds or extracts thereof.

8.(original) A consumable or a flavor preparation for consumables, comprising treated *Brassica* seeds or an extract thereof.

9.(presently amended) Consumable according to claim 8 comprising treated *Brassica* seeds or extracts thereof at a concentration of 0,001% -5% (w/w), ~~preferably 0,005-2% (w/w), more preferably 0,01-1% (w/w), most preferably 0,125%-0,5% (w/w)~~.

10.(presently amended) Flavor preparation for consumables according to claim 8 comprising treated *Brassica* seeds or extracts thereof at a concentration of 0,1-25% (w/w), ~~preferably 0,5%-20% (w/w), more preferably 5%-15% (w/w)~~.

11.(presently amended) Method of forming a consumable comprising the step of: combining a consumable and a flavor- imparting, -modifying, -enhancing or -masking amount of treated *Brassica* seeds, or extracts thereof.

12.(presently amended) A process for ~~Process~~ of forming 2-furfurylthiol ("FFT") according to the method of claim 1 ~~any of the claims 1-5~~.

13.(presently amended) Process according to claim 12 wherein the heat-treatment results in a percent increase in the concentration of 2-furfurylthiol ("FFT") of at least 100 percent, ~~preferably of at least 500 percent, more preferably of at least 1,000 percent, most preferably of at least 10,000 percent~~.

14.(canceled)

15.(presently amended) 2-furfurylthiol ("FFT") formed by the process according to ~~claim 12 of any of the claims 12-13~~.

16.(presently amended) Product according to claim 6 ~~any of the claims 6-10~~ comprising 2-furfurylthiol ("FFT"), wherein the 2-furfurylthiol ("FFT") concentration

in the product corresponds to at a concentration of at least 1 mg 2-furfurylthiol ("FFT") per kg *Brassica* seeds, ~~more preferably at a concentration of at least about 5 mg 2-furfurylthiol ("FFT") per kg *Brassica* seeds, most preferably at a concentration of at least about 10 mg 2-furfurylthiol ("FFT") per kg *Brassica* seeds.~~

17.(presently amended) Product according to claim 6 ~~any of claims 6-7~~ comprising 2-furfurylthiol ("FFT"), wherein the concentration of 2-furfurylthiol ("FFT") in the product is at least 1 mg per kg product (w/w), ~~preferably at least 5 mg per kg product (w/w), more preferably at least 10 mg per kg product (wt/wt).~~

18.(presently amended) Consumable comprising 2-furfurylthiol ("FFT") at a concentration of 0,1 – 2000 ($\mu\text{g}/\text{kg}$), ~~preferably 0,5-1000 ($\mu\text{g}/\text{kg}$), more preferably 5-100 ($\mu\text{g}/\text{kg}$), most preferably 10-50 ($\mu\text{g}/\text{kg}$).~~

19.(presently amended) Preparation for consumables comprising 2-furfurylthiol ("FFT") at a concentration of 5 – 20,000 ($\mu\text{g}/\text{kg}$), ~~preferably 50-5000 ($\mu\text{g}/\text{kg}$), more preferably 250-3000 ($\mu\text{g}/\text{kg}$), most preferably 500-1500 ($\mu\text{g}/\text{kg}$).~~

20.(presently amended) Product, ~~process or method~~ according to claim 6 ~~any of the preceding claims~~ wherein the *Brassica* seeds are selected from the group consisting of *Brassica alba*, *Brassica juncea*, *Brassica napus*, *Brassica nigra*, *Brassica rapa*, and combinations thereof.

21.(new) Process according to claim 1 wherein the *Brassica* seeds are selected from the group consisting of *Brassica alba*, *Brassica juncea*, *Brassica napus*, *Brassica nigra*, *Brassica rapa*, and combinations thereof.